

# HOFBRÄU MÜNCHEN

## Hofbräu Original - A Munich Beer Classic



### Brewing type

Lager Beer (Bottom-Fermented)



### Alcohol content

5.1% Vol.



### Taste

Delicate spicy bouquet, slightly malty, full-bodied, mature, and with a subtle hop aroma - an excellently balanced pale lager



### Pairs well with

Sausages and cheese, salads, roast pork, potato and dumpling dishes, pasta, steamed fish



### Ingredients

Water, pale malt, Munich malt, hops



### Hop varieties

Herkules, Perle, Select



### Bitterness units

24 IBU



### Color

Bright golden yellow



### Ideal drinking temperature

6 - 7 °C

## Hofbräu Dunkel - The original type of Bavarian beer "Munich Style"



### Brewing type

Dark Lager (Bottom-Fermented)



### Alcohol content

5,5 % Vol.



### Taste

Full-bodied, velvety-soft with flavors of chocolate, bread crust, and caramel, with a delicate hop note



### Pairs well with

Cold roasts, spiced roasts, stews and casseroles, soft cheeses, cakes, almond pastries



### Ingredients

Water, pale malt, Munich malt, caramel malt, hops



### Hop varieties

Herkules, Perle



### Bitterness units

23 IBU



### Color

Mahogany



### Ideal drinking temperature

6 - 8 °C



# HOFBRÄU MÜNCHEN

## Hofbräu Weisse - Over 400 Years of Weissbier Expertise



### Brewing type

Light wheat beer (Top-Fermented)



### Alcohol content

5.1% Vol.



### Taste

Smooth and lively, full-bodied fruitiness with banana and apricot aromas and a subtle clove note



### Pairs well with

White sausages, knuckles, poultry, fish dishes and seafood, asparagus, mild cheese, light sweets and fruity desserts



### Ingredients

Water, wheat malt, pale barley malt, Munich malt, hops, yeast



### Hop varieties

Herkules, Perle



### Bitterness units

14 IBU



### Color

Bronze



### Ideal drinking temperature

7 - 9 °C

## Hofbräu Schwarze Weisse - Refreshment with Character



### Brewing type

Dark Hefeweissbier (Top-Fermented)



### Alcohol content

5,1 % Vol.



### Taste

Fruity-banana notes, subtle caramel sweetness, light roasted aromas, hints of forest honey and plum, minimal bitterness



### Pairs well with

Snack time (rye bread + ham), game dishes, roast pork / pork knuckle, spicy Asian dishes, aged hard cheeses, chocolate desserts



### Ingredients

Water, wheat malt, Munich malt, pale barley malt, hops, yeast



### Hop varieties

Herkules, Perle



### Bitterness units

14 IBU



### Color

Mahogany



### Ideal drinking temperature

8 - 9 °C



# HOFBRÄU MÜNCHEN

## Hofbräuhaus Hell - A true Munich Pale Lager



### Brewing type

Lager  
(Bottom-Fermented)



### Alcohol content

5.1% Vol.



### Taste

Full-bodied, malty aroma, with a hint of citrus and a straw-like, grassy hop finish



### Pairs well with

Finger foods, grilled dishes, salads, light fish dishes, pizza and pasta, burgers



### Ingredients

Water, Pilsner Malt, Hops



### Hop varieties

Herkules, Perle, Select



### Bitterness units

19 IBU



### Color

Pale straw yellow



### Ideal drinking temperature

6 - 8 °C

## Hofbräu Oktoberfest Beer - Unique like Oktoberfest



### Brewing type

Festival beer (bottom-fermented)



### Alcohol content

6.3 % Vol.



### Taste

Powerful with aromas of light caramel, dried fruits, figs, honey, grapefruit



### Pairs well with

Roast pork, grilled chicken, sausages, snack platters, Obazda, grilled fish on a stick, hard cheeses like Emmental



### Ingredients

Water, light barley malt, Munich malt, hops



### Hop varieties

Herkules, Perle, Select



### Bitterness units

23 IBU



### Color

Shiny gold



### Ideal drinking temperature

7 - 9 °C



# HOFBRÄU MÜNCHEN

## Hofbräuhaus Alkoholfrei - Enjoyment Without Compromise



### Brewing type

Non-alcoholic beer  
(Bottom-Fermented)



### Alcohol content

0,5 %Vol.



### Taste

Lean body, pleasant malt sweetness, aromas of grain and light honey, spicy hop note



### Pairs well with

Cold snacks, pasta, tapas, as well as light summer salads, asparagus, mild vegetable soups, Bavarian snacks with sausage salad, and fruit sorbets.



### Ingredients

Water, pale barley malt, hops



### Hop varieties

Perle



### Bitterness units

20 IBU



### Color

Sun-yellow



### Ideal drinking temperature

6 - 8 °C



AUTHENTIC LAMBIC BREWERY

## Lindemans Kriek



### Brewing type

Lambic



### Alcohol content

3.5 % Vol.



### Taste

Deliciously fruity with the fresh flavour of freshly picked cherries. Its sharp and full-bodied flavour gives way to a perfect balance between sweet and sour.



### Color

Red, slightly cloudy



### Ideal drinking temperature

2 - 3 °C



### Secret Technique

Like other Lindemans beers, this filtered kriek is made from a lambic base. The difference, however, lies in the maceration of 25% juice of fresh sour cherries before the beer is filtered and pasteurised.



### Pairs well with

Bread with cottage cheese and herbs, Terrines, Carbonade flamande (a traditional Flemish stew)

## Lindemans Apple



### Brewing type

Lambic



### Alcohol content

3.5 % Vol.



### Taste

A fruit beer with a nice balance between the sweetness of red apples, the freshness of green apples and the sour-sweet character of lambic. The first taste is sharp and full-bodied, but then the sweet cider notes give way to a balance between a slightly sweet-sour taste.



### Color

Golden honey, cloudy



### Ideal drinking temperature

2 - 3 °C



### Secret Technique

A mixture of several selected varieties of apples and a young lambic that is at least one year old



### Pairs well with

Bread with cottage cheese and herbs, Terrines, Carbonade flamande (a traditional Flemish stew)





AUTHENTIC LAMBIC BREWERY

## Lindemans Strawberry



**Brewing type**  
Lambic



**Alcohol content**  
3.5 % Vol.



**Taste**  
Deliciously fruity with the powerful flavour of freshly picked strawberries. Its sharp and full-bodied flavour gives way to a perfect balance between and sour.



**Color**  
Beautiful dark red-orangey colour



**Ideal drinking temperature**  
2 - 3 °C



**Secret Technique**  
When the most noble of fruits meets the most magical of beers.



**Pairs well with**  
Spices: Mint  
Cheese: Cottage cheese  
Desserts: Cheesecake, dark chocolate, Ice cream and fruit-based desserts

## Lindemans Pecheresse



**Brewing type**  
Lambic



**Alcohol content**  
2.5 % Vol.



**Taste**  
A fresh fruit beer that is golden in colour. It has a bright and full-bodied flavour as well as a nice balance between the sweet taste of the peach and the sourness of the lambic.



**Color**  
Golden blond, slightly cloudy



**Ideal drinking temperature**  
2 - 3 °C



**Secret Technique**  
A young lambic that is at least one year old, in which 30% juice of fresh peaches will macerate



**Pairs well with**  
- Salad: Salad Niçoise, Waldorf salad  
- Meat: Grilled chicken, caramelised pork, Peking duck  
- Cheese: goat cheese soufflés  
- Dessert: Peach Melba, sorbet, Belgian waffles, crêpes





AUTHENTIC LAMBIC BREWERY

## Lindemans Cassis



### Brewing type

Lambic



### Alcohol content

3.5 % Vol.



### Taste

The blackcurrant aromas prevail over all the other scents. It tastes very sweet on the palate with a good acidity and a bold taste of blackcurrants, resulting in a dry woody note.



### Color

Purplish red with an ample creamy pink foam head



### Ideal drinking temperature

2 - 3 °C



### Secret Technique

A lambic that is at least one year old in which a juice of carefully selected blackcurrants will macerate.



### Pairs well with

- Cheesecake
- Fruit or chocolate desserts

## Lindemans Framboise



### Brewing type

Lambic



### Alcohol content

2.5 % Vol.



### Taste

Powerful raspberry aromas with a hint of caramel and a slightly sour finish characteristic of lambic beers.



### Color

Dark pink with a slightly pink foam head



### Ideal drinking temperature

2 - 3 °C



### Secret Technique

A young lambic that is at least one year old in which at least 30% raspberry juice will macerate.



### Pairs well with

Endive salad



# Corsendonk®

## Corsendonk Agnus Tripel



**Style**  
Belgian Tripel



**Alcohol content**  
7.5 % Vol.



**Taste**  
This beer has hops aromas on the nose with spices and fruit notes. Spice on the palate with well-balanced bitterness lingering in the finish.



**Color**  
Gold blonde in colour, this beer is brewed with pale malt and is bubbly when poured.



**Ideal drinking temperature**  
5 - 7 °C



**Pairs well with**  
Pair Corsendonk Agnus Tripel with any light bite or sandwich, such as eggs, salads, soups or even a burger.

## Corsendonk Pater Dubbel



**Style**  
Abbey Dubbel



**Alcohol content**  
7.5 % Vol.



**Taste**  
This beer has caramelized malt on the nose with hints of ripe fruit. Mild on the palate with wellbalanced bitterness, hints of fruit, toasted bread, liquorice, coffee and caramel.



**Color**  
deep dark reddish colour



**Ideal drinking temperature**  
8 - 10 °C



**Pairs well with**  
A wonderful beer to pair with goose, roast pork or beef dishes. Also pair with chocolate or buttery style cheeses such as Brie, Gouda, Havarti and Swiss, or pungent style cheeses such as Gorgonzola and Limburger



# Corsendonk®

## Corsendonk Rousee



**Style**  
Belgian Strong Ale



**Color**  
Red



**Alcohol content**  
8 % Vol.



**Ideal drinking temperature**  
8 - 10 °C



**Taste**  
This is a Red-Amber crystal clear beer with a typical riche nose and a fine froth. Mild on the palate with well-balanced bitterness, and notes of caramelized malt.



**Pairs well with**  
Cheese, dried fruit desserts

## Corsendonk Blanche



**Style**  
White beer



**Color**  
Cloudy golden-yellow



**Alcohol content**  
4.8 % Vol.



**Ideal drinking temperature**  
5 - 7 °C



**Taste**  
It has fruity aromas, a subtle coriander fragrance mixed with notes of orange. These herbs are easy on the palate and make the Corsendonk Blanche a soft and refreshing beer.



**Pairs well with**  
Shellfish and crustaceans



# Corsendonk®

## Corsendonk Gold Tripel



**Style**  
Style Ale



**Color**  
Blond



**Alcohol content**  
9.8 % Vol.



**Ideal drinking temperature**  
9 - 10 °C



**Taste**  
Elegant spicy and slightly hoppy taste with slightly bitter aftertaste



**Pairs well with**  
Fish, cake

## Corsendonk Grand Hops



**Style**  
Belgian Blonde



**Color**  
Golden blond



**Alcohol content**  
6.9 % Vol.



**Ideal drinking temperature**  
7 - 8 °C



**Taste**  
It is a balanced Golden top-fermentation beer. Its hop-aroma derives from the Mistral d'Alsace (France) hop-variety. The refined bitter aftertaste owes this beer to both hops



**Pairs well with**  
Spicy dishes



# Corsendonk®

## Tempelier Strong Amber



### Style

Amber Strong Ale



### Color

Amber



### Alcohol content

7.5 % Vol.



### Ideal drinking temperature

7 - 8 °C



### Taste

This beer is a top-fermented beer with refermentation in the bottle, characterized by a golden copper hue and a dry, smooth taste.



### Pairs well with

Aperitif

## Tempelier Strong Blond



### Style

Blonde Strong Ale



### Color

Blond



### Alcohol content

8 % Vol.



### Ideal drinking temperature

5 - 6 °C



### Taste

A fresh, fruity and hoppy blond beer with a nicely balanced bitterness. The hoppy character is obtained through the addition of 4 exclusive hop varieties: Saaz (CZ), Strisselspalt (FR), Hallertau Mittelfrüh (B), Amarillo (US). A golden blond beer with a rich white head and a fine pearling.



### Pairs well with

Tapas



# Blanche de Namur

## Blanche de Namur



**Style**  
Blanche Witbier



**Color**  
Light yellow, cloudy, fine white foam



**Alcohol content**  
4.5 % Vol.



**Ideal drinking temperature**  
5 - 6 °C



**Taste**  
Mellow, thirst-quenching but mild and slightly acidic beer, powdery consistency on the tongue, not too bitter.



**Pairs well with**  
dishes such as mussels and chips, shrimp croquettes, shellfish platter or white meat dishes.

## Blanche de Namur Radler Lime



**Style**  
Radler



**Color**  
White



**Alcohol content**  
3.4 % Vol.



**Ideal drinking temperature**  
2 - 4 °C



**Taste**  
Slightly malty and subtly sweet and lemony with touch of lime.



**Pairs well with**  
ideal on citrus or fruit salads. It can also be served as an aperitif, cocktail base or granita.





# ZACHARIOUDAKIS WINERY

## Codex Red



**Vinification**  
Red BIO dry wine



**Content**  
Syrah 60%, Kotsifali 30%,  
Merlot 10%



**Alcohol content**  
14.5 % Vol.



**Taste**  
Rich, round mouth with  
velvety ripe tannins and long  
finish. Pleasantly accompanies  
every meal, drink it easily and  
enjoyably.



**Color**  
Deep ruby



**Ideal drinking temperature**  
17 °C



**Pairs well with**  
Enjoy it with Red meat in spicy  
sauce, yellow cheese and ham

## Codex White



**Vinification**  
White BIO dry wine



**Content**  
Assyrtiko 80% - Moshato  
Spinas 20%



**Alcohol content**  
13 % Vol.



**Taste**  
Full of aromas of mature and  
sour fruits. Complicated flavor  
bouquet, slightly oily, full of  
finesse with a long aromatic  
aftertaste. Intensely aromatic,  
indicative of the constituent  
grape varieties.



**Color**  
Bright yellow



**Ideal drinking temperature**  
12 °C



**Pairs well with**  
Enjoy it with oily fish, poultry  
and pasta with light sauces





# ZACHARIOUDAKIS WINERY

## Rose Victoria



### Vinification

Rose BIO Semi dry wine



### Content

Cabernet Sauvignon 70%,  
Kotsifali 30%



### Alcohol content

14.1 % Vol.



### Taste

Juicy red and yellow fruits, wild strawberries, peach and citrus flowers are the dominant aromatic elements of this blend. The crispy acidity delicately underlines the sweet fruity flavors of fruits and flowers.



### Color

Characteristic color of onion skin



### Ideal drinking temperature

11 °C



### Pairs well with

A “passé partout” blend that can easily fill many roles at table. A summer aperitif or good company for a dessert and cool summer fruits. This wine can also work in combination with traditional Mediterranean cuisine as well as Asian cuisine. Seafood in general is also a great company for this wine while light salads are a great combination too.

## Orthi Petra Red



### Aging

5 Months in French and American Oak Barrels



### Vinification

Red BIO dry wine aged in barrels



### Content

Cabernet Sauvignon 60%,  
Kotsifali 40%



### Taste

This aged wine, based on a blend that combines the spicy scherzo of KOTSIFALI and the strict power of Cabernet. It is known for its aroma of mature fruits and herbs set against the subtle vanilla of the oak barrel. Soft and juicy in taste, with ‘round tannins’ and a rich, aromatic finish.



### Alcohol content

14.5 % Vol.



### Color

Intense Red



### Ideal drinking temperature

17 - 18 °C



### Pairs well with

Enjoy it with white meat and mature cheeses.





# ZACHARIOUDAKIS WINERY

## Orthi Petra White



### Vinification

White BIO Semidry wine



### Content

Sauvignon Blanc 60%,  
Vidiano 40%



### Alcohol content

13.5 % Vol.



### Taste

Playfulness with exotic fruit aromas balanced nose. Rich and complex aroma in which hints of mango, pineapple and grapefruit dominate. It is rich and juicy in flavour with a long-lasting finish. The Sauvignon Blanc blend boosts along with Vidiano and gives a wine with great potential combinations and enjoyment.



### Color

Intense Yellow



### Ideal drinking temperature

12 °C



### Pairs well with

Enjoy it with "fatty" fish, ideal with salmon cooked in white sauce.

### **Bier Bratwurst Gerauchert Original**



German smoked pork sausages original

### **Bier Bratwurst Gerauchert Pikante**

German smoked pork sausages spicy



### **Bier Bratwurst with Cheese**



German smoked pork sausages with cheese

### **Frankfurter Wurst**

Frankfurt Sausages



### **Gerauchertes Schweinenackensteak**



German smoked pork chop

# Nutria

*With respect to your nutrition*

## Nutria Frying Oil



Nutria Frying Oil is a mixture of sunflower oil with double fractionation palmolein, specially formulated for high frying resistance. For fried preparations with impeccable appearance and golden color, Nutria Frying Oil comes to “untie hands” to the catering professional!



3 times higher durability than common seed oils\*



Neutral taste



100% herbal product



Does not foam



Available Packages: 10 L

\*shelf life has been calculated for proper frying conditions, combustion at 180oC and proper oil preservation

## IONIS Salad Oil

**The perfect choice for exceptional flavor!**

Crafted with 80% refined sunflower oil and 20% extra virgin olive oil, IONIS Salad Oil offers a light texture with rich flavor. Enhance your salads, cooked dishes, and fried recipes and turn every dish into a culinary experience!



100% herbal product



Available Packages: 5 L

